

Title (en)

Meat Additive, Pickling Liquid and Processed Meat Product

Title (de)

Fleischzusatz, Beizflüssigkeit und verarbeitetes Fleischprodukt

Title (fr)

Additif pour viande, liquide de marinage et produit de viande transformé

Publication

EP 2314173 A1 20110427 (EN)

Application

EP 10187480 A 20101013

Priority

JP 2009242216 A 20091021

Abstract (en)

Provided are a meat additive and a pickling liquid for producing a processed meat product having an enhanced water retention capacity when heated and therefore having an excellent texture. More specifically, provided are a meat additive comprising at least water-soluble cellulose ether which turns into a gel when heated, a pickling liquid comprising the meat additive, and a meat processed product comprising the food additive. Also provided is a method for producing a processed meat product comprising at least the steps of: adding the meat additive or the pickling liquid to meat and heating the meat to which the meat additive or the pickling liquid has been added, at a gelling temperature or higher wherein the gelling temperature is of the water-soluble cellulose comprised by the meat additive or pickling liquid.

IPC 8 full level

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CPC (source: EP US)

A23L 13/422 (2016.07 - EP US); **A23L 13/72** (2016.07 - EP US)

Citation (applicant)

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Designated extension state (EPC)

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